



M A R L O W  
U R B A N   D I S T R I C T   C O U N C I L

A N N U A L   R E P O R T

of the

M E D I C A L   O F F I C E R   O F   H E A L T H

and of the

C H I E F   P U B L I C   H E A L T H   I N S P E C T O R

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M A R L O W  
U R B A N     D I S T R I C T     C O U N C I L

A N N U A L     R E P O R T

of the


MEDICAL OFFICER OF HEALTH  
A. J. Muir, M.B., Ch.B., B.Hy., D.P.H.

Also Medical Officer of Health, Wycombe Rural District  
and High Wycombe Borough, Area & Divisional School  
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Bellfield House,  
80 Oxford Road,  
HIGH WYCOMBE,  
Buckinghamshire.

September, 1972.

To the Chairman and Members of the  
Marlow Urban District Council,

Mr. Chairman, Madam and Gentlemen,

I submit my Report for the year 1971.

The mid-year population estimated by the Registrar General was 11,740,  
an increase of 490 on the previous year's figure. The natural increase  
was 88, leaving 402 to be accounted for by migration.

There were 27 fewer births, there being only 183 compared with 210 in the  
previous year; the birth rate expressed per 1,000 of the resident population  
being 13.9.

Only 3 deaths of infants in their first year of life took place, giving an  
infantile mortality rate of 16 per 1,000 or just below the National Rate.  
95 deaths took place during the year, 28 fewer than in 1970. Just under  
half were caused by diseases of the heart and circulation. Cancer accounted  
for 25 deaths, of which lung cancer contributed 9 (8 male and 1 female).

During the year there were few notifications of infectious disease.

Once again I thank Mr. Burslem and Mr. Jackson for their great help during  
the year.

I am,

Your Obedient Servant,

A. J. MUIR

MEDICAL OFFICER OF HEALTH





# STATISTICS

Area in Acres.....	1,664
Registrar General's Estimate of Population mid-1971....	11,740
No. of inhabited houses on Rate Book end of 1971.....	4,081
Estimated Product of Penny Rate.....	£6,110
Rateable Value as at 31st December, 1971.....	£630,482

EXTRACT FROM THE VITAL STATISTICS

Live Births	183
Number.....	15.6
Rate per 1,000 Population.....	0.89
Comparability Factor.....	13.9
Adjusted Birth Rate.....	
Illegitimate Live Births per cent of total live births.....	4.0
Still Births	
Number.....	6.0
Rate per 1,000 total live and still births.....	32.0
Total Live and Still Births.....	189
Infant Deaths (deaths under 1 year).....	3.0
Infant Mortality Rates	
Total Infant Deaths per 1,000 total live births.....	16.0
Deaths per 1,000 legitimate live births.....	17.0
Deaths per 1,000 illegitimate live births.....	0.0
Neo-natal Mortality Rate (deaths under 4 weeks per 1,000 total live births).....	5.0
Early Neo-natal Mortality Rate (deaths under 1 week per 1,000 total live births).....	0.0
Perinatal Mortality Rate (stillbirths and deaths under 1 week combined per 1,000 total live and still births).....	32.0
Maternal Mortality (including abortion)	
Number of deaths.....	0.0
Rate per 1,000 total live and still births.....	0.0





## D E A T H S

NUMBER OF DEATHS.....	MALES.....	51
	FEMALES.....	44
		<hr/>
		95
		<hr/>

Death Rate per 1,000 of the estimated population.....	8.1
Comparability Factor.....	1.15
Adjusted Local Death Rate.....	9.3
Death Rate of England and Wales.....	11.6

## INFANT MORTALITY

3 infants under the age of 1 year died.

This represents a mortality rate of 16 per 1,000 related births, compared with 18.0 as a general figure for England and Wales.

Neo-natal mortality rate 5, compared with a National Rate of 12.

## MATERNAL DEATHS

- (a) From Puerperal sepsis.....0
- (b) From other maternal sources.....0



T A B L E   O F   D E A T H S

<u>Disease</u>	<u>Males</u>	<u>Females</u>	<u>TOTAL</u>
1. Malignant neoplasm, Stomach	1	-	1
2. Malignant neoplasm, Intestine	1	3	4
3. Malignant neoplasm, Larynx	1	-	1
4. Malignant neoplasm, Lungs, Bronchus	7	1	8
5. Malignant neoplasm, Breast	-	3	3
6. Leukaemia	1	-	1
7. Other malignant neoplasm	4	3	7
8. Diabetes Mellitus	-	1	1
9. Other diseases of the nervous system	1	-	1
10. Chronic Rheumatic heart disease	-	2	2
11. Hypertensive disease	1	2	3
12. Ischaemic heart disease	11	6	17
13. Other forms of heart disease	5	3	8
14. Cerebrovascular Disease	4	5	9
15. Other diseases of circulatory system	2	2	4
16. Pneumonia	2	4	6
17. Bronchitis, emphysema	2	2	4
18. Peptic Ulcer	1	-	1
19. Cirrhosis of Liver	-	1	1
20. Other diseases of the digestive system	-	1	1
21. Nephritis and Nephrosis	1	-	1





## TABLE OF DEATHS (Cont'd.)

<u>Disease</u>	<u>Males</u>	<u>Females</u>	<u>TOTAL</u>
22. Other diseases of the Genito-Urinary system	1	1	2
23. Congenital anomalies	2	-	2
24. Other cases of Perinatal Mortality	1	-	1
25. Symptoms and ill-defined conditions	1	-	1
26. All other Accidents	-	1	1
27. Suicide and self-inflicted Injuries	1	2	3
28. All other external causes	1	1	2
	<hr/>		
TOTAL	51	44	95

RATE PER 1,000 TOTAL (LIVE AND STILL BIRTHS)

(a)	Maternal causes excluding abortion.....	0
(b)	Owing to abortion.....	0
(c)	Total maternal mortality.....	0



## C A N C E R     D E A T H S

### Deaths from Cancer    (all ages)

Males.....	15
Females.....	10

### Yearly Comparison of Cancer Deaths

1971.....	25
1970.....	32
1969.....	29
1968.....	26
1967.....	17
1966.....	14
1965.....	21
1964.....	17
1963.....	20
1962.....	9
1961.....	19
1960.....	24

### The Following Organs were Affected

Intestine.....	4
Stomach.....	1
Lungs.....	8
Breast.....	3
Larynx.....	1
Other Sites.....	8

## T U B E R C U L O S I S     D E A T H S

Tuberculosis Death Rate (all cases).....	0
Total Deaths - Respiratory Tuberculosis.....	0
Respiratory Tuberculosis Death Rate.....	0
Total Deaths - Non-Respiratory.....	0
Non-Respiratory, Tuberculosis Death Rate.....	0
Total Deaths - Respiratory (excl. Tuberculosis).....	10
Respiratory Death Rate (Excl. Tuberculosis).....	0.91





POPULATIONS, BIRTH & MORTALITY RATES FOR 1970

DISTRICT	POPULATION CENSUS 1961	REGISTRAR GENERAL'S ESTIMATED POPULATION 1971.	CRUDE BIRTH RATE PER 1,000 POPULATION	CRUDE DEATH RATE PER 1,000 POPULATION
BUCKINGHAMSHIRE COUNTY	151,094	592,750	16.9	8.7
MARLOW URBAN DISTRICT	8,724	11,740	15.6	8.1
ENGLAND & WALES	46,071,604	48,815,000	16.0	11.6



## I M M U N I S A T I O N

235 Children were vaccinated against Diphtheria.

234 against Whooping Cough and 234 against Tetanus.

Of the children born in the years 1968 - 1971, 227 were immunised against Measles and 234 against Poliomyelitis.

B.C.G. vaccination was offered to 13-year old children attending secondary schools. No separate figures are kept for the individual districts.

Vaccination against Smallpox was discontinued as a routine procedure as a result of a change in Government Policy.

Vaccination against German Measles was offered to girls in the 13-year-old group in secondary schools. This is to prevent the future contraction of German Measles, which can cause congenital defects in the foetus during the first months of pregnancy.





## A M B U L A N C E     S E R V I C E S

These are as described in previous Reports.

The Ambulance Station is situate in West End Street, High Wycombe, and is in radio communication with the ambulances en route.

## H O S P I T A L S

GENERAL	-	Wycombe General Hospital Canadian Red Cross, Taplow Maidenhead Hospital Battle Hospital, Reading Cottage Hospital, Marlow
MATERNITY	-	Canadian Red Cross, Taplow Shrubbery Maternity Home Amersham General Hospital Townlands, Henley
FEVERS	-	Slade Isolation, Oxford
MENTAL	-	St. John's Hospital, Stone

The Metropolitan Hospitals are readily available.

## N A T I O N A L     A S S I S T A N C E     A C T,     1 9 4 8

Section 47    -    No formal action.

## L A B O R A T O R Y     F A C I L I T I E S

The facilities provided by the Public Health Laboratory, Oxford, are available for the Officers of the Council.

## W A T E R     S U P P L I E S

The water supply of the District comes from deep wells owned by the Bucks. Water Board. The supply is adequate and samples are taken regularly for bacteriological examination.



M A R L O W

U R B A N     D I S T R I C T     C O U N C I L

A N N U A L     R E P O R T

of the

CHIEF PUBLIC HEALTH INSPECTOR  
J. F. Burslem, M.R.S.H., M.A.P.H.I.

1971

Deputy Public Health Inspector	-	C. J. Meadows, M.R.S.H., M.A.P.H.I.
Clerk/Secretary	-	Mrs. P. Whitehead
Rodent Operative	-	C. Eyres
Foreman	-	C. Anson





Council Offices,  
Court Garden,  
MARLOW,  
Buckinghamshire.

To the Chairman and Members of the  
Marlow Urban District Council,

Mr. Chairman, Ladies and Gentlemen,

This is the Fourth Annual Report which I have published on the work of the Department and, as previously, is a record of the work achieved to endeavour to improve environmental health standards. This should not however, prevent us from looking towards the future - the coming years, will be years of activity in preparation for re-organisation in 1974 and by the end of 1972 the future pattern of local government should be seen in considerable detail.

Environmental health functions generally will be the responsibility of district councils, but every effort must be made to ensure that fragmentation between first and second tier does not occur, especially with the allocation of functions relating to food. It is important that district councils, especially the proposed new district councils, should regard environmental health as a single concept with one department for all aspects of the environment which are of significance to health in its widest and most positive sense.

Public Health Inspectors will continue to perform the many duties, for which they are now responsible, but their role is expanding. In the future,

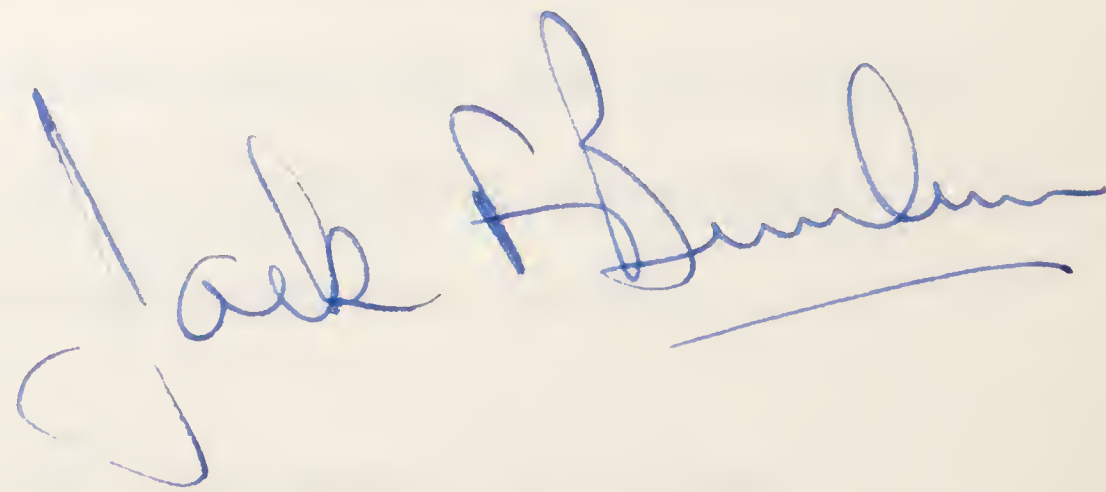


Public Health Inspectors and elected Members must take a wider interest in and accept greater responsibility for the promotion of environmental health.

With the increasing world population, increased industrial production and changes in technology everyone connected with environmental health must understand these factors, especially if he is to continue to take a leading part in protecting the health of the people from environmental hazards and to equip himself for the future.

I should like to take this opportunity of thanking the Chairman of the Housing and Public Health Committee and all Members of the Council for their advice and guidance on many matters during the year.

I also wish to express my thanks to all members of the Department for their loyal and energetic work and to the Medical Officer of Health, the Clerk and Engineer, the Surveyor and the Chief Financial Officer for their assistance and support.

A handwritten signature in blue ink, appearing to read 'Jack F. Bunker', is written over a horizontal line.

CHIEF PUBLIC HEALTH INSPECTOR







## S L A U G H T E R H O U S E S

There is one slaughterhouse situated within the Urban District, which kills for the needs of shops in Marlow, High Wycombe, Princes Risborough, Hambledon, Maidenhead and Gerrards Cross. The slaughterhouse is run in an efficient and hygienic manner, but its situation in the centre of the town causes many problems. Regular complaints are received regarding noise and traffic congestion, and also complaints on aesthetic grounds as Crown Road is one of the main pedestrian routes to the town centre, and many people are disturbed by the sounds of animals during the slaughtering process. In my opinion, it would benefit the slaughterhouse operator, local residents and the Council, if means could be found to re-site the premises at a more suitable and more readily accessible part of the area.

The powers under the provisions of the Meat Inspection (Amendment) Regulations 1966, to control the hours of slaughtering, were continued during 1971, slaughtering being limited to the hours 7.00 a.m. to 7.00 p.m., Monday to Friday inclusive. This control of slaughtering has enabled me to maintain a full and effective 100% meat inspection service.

During 1971, the Meat Inspection (Amendment) Regulations 1971 became operative and the Council resolved to enforce the increased inspection charges for slaughtering with effect from 1st January, 1972, as follows:



## S L A U G H T E R H O U S E S

(Cont'd.)

a)	Each horse or bovine animal other than calf	-	18p
b)	Each calf or pig	-	5p
c)	Each sheep, lamb or goat	-	4p

## CRUELTY AND HYGIENE

My responsibilities in relation to the slaughterhouse are not only concerned with the administration of a meat inspection service, but also with maintenance of hygiene in the slaughterhouse and during the slaughtering process.

The dressing of bovine animals is still carried out on the floor of the slaughterhouse; this is an out-dated method and one which has to be closely supervised to ensure that the carcass is not soiled by faeces and other matter. The slaughterhouse operators, although working under these extremely difficult conditions, maintain a high standard of cleanliness and produce a clean finished carcass.

Another responsibility is to ensure that the animals are not treated in a cruel manner and are not subjected to any unnecessary suffering. During the year there was no evidence of cruelty on the part of the slaughtermen, but some degree of cruelty on the part of the haulage contractors.







## S L A U G H T E R H O U S E S

### CRUELTY AND HYGIENE (Cont'd.)

Warnings were given at the beginning of the year, that legal proceedings would be instituted immediately against any haulier found to be ill-treating animals on arrival at the slaughterhouse.

## P O U L T R Y I N S P E C T I O N

There are no poultry processing plants within the Urban District.



## M E A T   I N S P E C T I O N

1971 showed a decrease in the total numbers of animals slaughtered at the Marlow Slaughterhouse of Tom Morris (Butchers) Limited. There was no appreciable increase in the incidence of disease in animals passing through, and as in previous years, parasitic diseases, with the exception of cysticerci, were the most prevalent.

I list below the numbers of animals killed with a comparison of animals killed in 1970.

	<u>1970</u>	<u>1971</u>
Cattle (Excl. Cows)	1521	678
Cows	44	-
Calves	26	24
Sheep	2429	1751
Pigs	3069	4186

Of this meat inspected, the following amounts were found to be unfit for human consumption and were destroyed or released for non-edible manufacturing purposes:

Carcase Meat

2118 lbs.

Offal

3000 lbs.





## D I S E A S E S

The numbers of animals found to be suffering from diseases which rendered the whole or part of the carcass and/or organs unfit for human consumption were as follows:

### ALL DISEASES AND CAUSES, EXCEPT TUBERCULOSIS, CYSTICERCI AND OTHER PARASITES

#### Whole Carcasses Rejected

<u>Cattle</u> - 1 (Excl. Cows)	<u>Calves</u> - 2	<u>Sheep</u> - 13	<u>Pigs</u> - 20
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#### Carcasses of which some Part or Organ was Rejected

<u>Cattle</u> - 111 (Excl. Cows)	<u>Calves</u> - Nil	<u>Sheep</u> - 16	<u>Pigs</u> - 216
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#### Percentage of Numbers of Animals Slaughtered

<u>Cattle</u> - 1.77 (Excl. Cows)	<u>Calves</u> - 8.333	<u>Sheep</u> - 1.657	<u>Pigs</u> - 5.637
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### TUBERCULOSIS ONLY

#### Whole Carcasses Rejected

<u>Cattle</u> - 0 (Excl. Cows)	<u>Pigs</u> - 0
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#### Carcasses of which some Part of Organ was Rejected

<u>Cattle</u> - 0 (Excl. Cows)	<u>Pigs</u> - 63
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#### Percentage of Numbers of Animals Slaughtered

<u>Cattle</u> (Excl. Cows)	<u>Pigs</u> - 1.505
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## D I S E A S E S

### CYSTICERCI

#### Whole Carcases Rejected

Cattle - 1  
(Excl. Cows)

#### Carcases of which some Part or Organ was Rejected

Cattle - 3  
(Excl. Cows)

#### Cattle Submitted for Treatment by Refrigeration

Cattle - 3  
(Excl. Cows)

#### Percentage of Animals Slaughtered affected with Cysticerci

Cattle - 0.50  
(Excl. Cows)

### OTHER PARASITIC CAUSES

#### Carcases of which some Part or Organ was Rejected

Cattle - 107  
(Excl. Cows)

Sheep - 243

Pigs - 476

#### Percentage of Animals Slaughtered affected by Parasites

Cattle - 15.79  
(Excl. Cows)

Sheep - 13.88

Pigs - 11.37





G E N E R A L     F O O D     I N S P E C T I O N

In the course of general food inspection, the following amounts of food were surrendered as being unfit for human consumption and subsequently destroyed:

(1)	Carcase meat and offal from retail shops	11 cwts.	40 lbs.
(2)	Canned meats	3 cwts.	39 lbs.
(3)	Other canned foods	11 cwts.	13 lbs.
(4)	Frozen foods	6 cwts.	76 lbs.
		(plus 2179 misc. sized packets)	
(5)	Other foods	4 cwts.	10 lbs.
		(plus 191 misc. sized packets)	



## F O O D

The safeguards necessary to prevent the sale of infected, unsound and unwholesome food are well established and have been broadly applied during the past year. However, the food processing industry is developing in such a way that it is imperative that proper control is exercised of packaging methods, temperature and storage before sale. Forty per cent of vegetables are now of the quick frozen variety and there is an ever increasing range of composite foods being displayed and sold in this way.

It is not unusual for deep freeze cabinets to breakdown and in these cases a quick decision has to be made of the suitability of the food for consumption. The general principal adhered to is that, in cases of doubt, food is rejected rather than having the community placed at risk. In my opinion, modification should be made in the design of display equipment which would readily indicate changes in the temperature ranges, and more care should be taken to ensure proper methods of stock rotation with the low temperature cabinets.

Quick frozen foods are forming an increasingly important part in retail food handling, and the corresponding hazards encountered should supervision be inadequate, or equipment defective, need not be stressed. With these factors in mind, a model code of practice for retail quick frozen food handling was compiled for the guidance of retailers and distributed to all establishments in the town with frozen cabinets.





## F O O D

The recommendations are set out below.

### RECOMMENDATIONS FOR THE EFFICIENT RETAILING OF QUICK FROZEN FOODS

#### Use of Thermometers

Thermometers should be able to measure accurately in the range minus 29°C (-20°F) to 27°C (80°F). Glass thermometers should be metal-protected for safety reasons. Method of use:

1. Place thermometer under second pack below load-line centre of cabinet.
2. Repeat at each end of the cabinet.  
A temperature over minus 15°C (5°F) may indicate that defrosting has occurred or is taking place. Check the temperature again after an interval of at least thirty minutes. If the temperature is still too high, that is to say, if there is any movement above the recommended display temperature, take action as recommended.

#### Main Recommendations

1. Quick frozen food must only be offered for sale through a cabinet designed to British Standard Specification 3053. This will be marked on the back or side of the cabinet.
2. Ensure, as far as possible, that the cabinet is sited where it will not be effected adversely by draught or heat sources (sunshine, heating equipment, motors, etc.), but so that there is a free flow of air to any compressor motors or coils.
3. Food must not be stacked above the marked load-line.
4. Use any space dividers available for the cabinet to ensure that stock is stacked neatly and thereby facilitate the movement of cold air between the stacks.





## F O O D

### Main Recommendations (Cont'd.)

5. The cabinet must be operated so that it maintains the products at a temperature not higher than  $-15^{\circ}\text{C}$  ( $5^{\circ}\text{F}$ ).
6. New stock must be placed in the cabinet as soon as possible. If goods are not properly frozen on arrival, they should be refused.
7. The temperature should be frequently checked every day, and checked and recorded first thing in the morning and last thing at night (see notes on temperature).
8. If the temperature cannot be maintained below  $-15^{\circ}\text{C}$  ( $5^{\circ}\text{F}$ ), the cabinet should be checked by a service engineer.
9. Stock rotation is essential.
10. Unwrapped and unfrozen foods must never be kept in frozen food cabinets.
11. Never try to re-freeze food which has thawed out. It cannot be effectively done in a retailer's cabinet. To attempt to do so will give rise to quality loss.
12. Use the refrigerator covers provided when the shop is closed.
13. In the event of a breakdown, take immediate action; the supplier should be notified and also the Public Health Department, so that it will be aware of the position should there be complaints by members of the public. (The Department may be able to advise you if it is necessary to dispose of any food concerned with a breakdown).
14. Place on one side packages obviously thawed, and immediately put in place night covers. If night covers are not available, use household aluminium foil or clean paper. Place cover over cabinet





## F O O D

### Main Recommendations (Cont'd.)

15. To save money and ensure efficiency of operation, de-frosting must be carried out regularly. Use plastics rather than metal scrapers and make sure that drain holes are open.
16. Frozen cabinets must be service regularly by qualified agents.
17. Insure your cabinet against accidental breakdown.

## FOOD COMPLAINTS

The upward trend in food complaints continued during 1971. All complaints received were investigated and advice given on many matters to managers and staff. A number of complaints was received regarding "out-dated" stock, where the consumer had "broken" the manufacturer's or retailer's coding system for perishable goods, but in all cases the food was still sound and wholesome. During the year a working party was set up to consider making regulations to enforce the date stamping of all perishable foods and it is hoped that their Report will be published during 1972.

Among complaints received during the year, the following were of interest:-



## F O O D

### FOOD COMPLAINTS

1. Complaint was made regarding a packet of tomato soup. When the soup was made up it was unwholesome and not consistent with the taste expected, and it was also observed that the soup was a deep brown colour. I was informed by the manufacturer that the product had been manufactured in 1964, which considerably exceeded its shelf life, and had naturally led to a change in both the flavour and appearance of the product.  
  
After further investigation it was impossible to establish whether the soup had been retained by the retailer or the complainant.
2. Complaint was received regarding a tin of grapefruit, which contained a large number of white spots. This condition was found to be Naringen, which is often caused by canning at a high temperature. This condition is a chemical one which is quite harmless, although undesirable.  
  
The remaining stock was inspected and several cans were also affected and arrangements were made to withdraw the whole batch from sale.
3. Complaint was received regarding mould on a loaf purchased from a small grocer in the district. Examination revealed that the loaf contained a large amount of green mould on the surface of the crust and on the cut surfaces.







FOOD COMPLAINTS

3. The retailer alleged that the loaf had been delivered to his shop the day previously, although the loaf was extremely hard and dry. It was then examined by the Bakery Sales Manager, who stated that this type of loaf had a long shelf life, but estimated that this particular loaf was at least twelve days old. The bakery had only been dealing with retailer for ten days and they had offered 'sale or return' to enable him to establish a correct stock level. This offer, however, was refused by the retailer. As a result of this complaint, the salesman was seriously reprimanded and the retailer advised on stock rotation and advised to check carefully the quality of stock delivered to him.

As the complainant did not wish formal action to be taken, legal proceedings were not instituted.

4. A number of complaints were received on one day regarding the condition of packets of bacon, purchased from a number of shops in the area. It was found that the bacon had an abnormal odour, which was consistent with early decomposition, although the bacon was well within its coded shelf life.

The manufacturers examined a number of packets and reported that the salt and nitrate content was well below normal, which indicated a breakdown in the curing process at the factory, and this was immediately remedied.

5. Complaint was received regarding a wrapped loaf purchased from a milk roundsman. At the time of purchase, the loaf appeared to be in a satisfactory condition, but within thirty-six hours the loaf was found to contain a certain amount of mould growth. The purchaser contacted the dairy and received a replacement. Within two days this loaf was also affected by a mould growth and a formal complaint was made to my Department.





F O O D

FOOD COMPLAINTS

5. The purchaser was informed that formal action could not be taken  
(Cont'd.) in this case against the dairy as the loaf had not been sold in  
in this condition.

The dairy informed me that all bread sold by them had been supplied by one company and that they had received many complaints, owing to the high moisture content of the bread and the abnormal storage conditions in milk delivery vans. The dairy terminated their contract with this company and are receiving supplies from other sources, but they were warned of the need to ensure that all bread is retailed as early as possible during hot weather and that careful supervision should be undertaken by the supervisors at all times.

6. Complaint was received regarding a foreign body in a packet of frozen peas. On examination it was found that the foreign matter was a head of a thistle. The manufacturers were informed, and they stated that every possible precaution was taken at the producing factories to prevent the intrusion of foreign bodies into the pack, and in this case, could only suggest that the seed head entered the factory with the peas at the time of harvesting. After vining the peas are brought into the factory and as a preliminary cleaning operation are blasted up a tunnel by forced air, which would normally remove heavy debris. After this process the peas are passed through several flotation washing troughs and from there are frozen by means of super cooled air being passed through and over them.





F O O D

FOOD COMPLAINTS

6. The frozen peas are then passed along a conveyor belt where they (Cont'd.) are visually inspected by a team of trained operatives, who are normally extremely efficient at removing any foreign bodies or damaged peas that may still be present.

7. Formal complaint was received regarding a foreign body in a 6 oz. carton of yogurt, purchased from a store in the town. Examination revealed that the yogurt contained a folded paper, which, when opened, was perforated at both ends and was approximately 4" x 3". The paper was printed "mandarin and orange" and had a printed code number, with various other printed information.

The manufacturers were notified and a representative examined the carton and its contents. The manufacturers then replied as follows:

"From the description it has been readily recognised as the manufacturer's packing slip which accompanies each 1000 unit of new cartons. It can only be concluded that, in view of the size of this document, it had been screwed up upon removal from the new carton container for disposal and somehow or other found its way into any empty carton where it remained during the filling and sealing phase.

"The factory have been made aware of this mishap and certain steps taken to prevent any recurrence of this quite singular shortcoming. Our sincere apologies are extended to all concerned for the inconvenience caused, also our gratitude to you for bringing the matter to our attention."





F O O D

FOOD COMPLAINTS

7. In view of the size of the piece of paper and the way in which  
(Cont'd.) it had been folded, in my opinion, it has been deliberately placed in the carton before filling by a member of the factory staff. Although every care is taken at food manufacturer's premises to prevent foreign bodies entering packet food, there is always a certain amount of sabotage that is beyond the manufacturer's control. A letter was sent expressing the Council's concern at the seriousness of the complaint.

8. Complaint was received regarding the condition of a fillet of smoked cod, purchased from a shop in the town. Examination revealed that the cod contained what appeared to be a form of worm, which was later identified as *Filaria Bicolor*, which is a parasite common to cod and haddock, and which becomes evident during October, November and December. The parasite is completely harmless to man.

The remainder of the stock of smoked cod was inspected and found to be free of this parasite. The Company were informed that in future all possible steps should be taken to ensure that food affected is not exposed for sale.

A number of complaints were also received regarding the condition of milk bottles delivered in the town. In all cases, the causes of the complaints were the mis-use of the bottles at some time by the consumers. At the present time experiments are being made for the use of non-returnable bottles, which would virtually eliminate the problem of mis-use.





## F O O D    H Y G I E N E

A reasonably high standard of food hygiene was maintained in the majority of food premises during 1971. The most satisfactory method of promoting hygiene is by persuasion and to achieve this, the co-operation of all concerned is necessary, and the majority of the work is carried out informally. It is impossible for statistics to be prepared to illustrate the painstaking discussions which take place to lead to the eventual improvement of premises and practices. It was unnecessary during 1971 to institute proceedings against any food shop, although it continued to be necessary to instruct untrained staff in the basic principles of food handling and hygiene.

1971 continued to see an increase in the number of licencees of public houses introducing catering into their business because of the rapid expansion of office and industrial development in the area. In a large number of cases, this side of the trade is carried out in unsatisfactory conditions, the domestic kitchen being used and little attention being paid to the requirements of the Food Hygiene Regulations. Every effort has been made to obtain improvements to lavatory and washing facilities in these premises and, although co-operation had been forthcoming from the Brewery Companies and tenants in a number of places, it was necessary to obtain authority for legal proceedings to be instituted in regard to two public houses in the area.





## F O O D     H Y G I E N E

It is a matter of concern to many Public Health Inspectors that there is a lack of consultation by the Brewery Companies when plans are produced for alterations and modernisation of these public houses. It would appear to me that little thought is given to the provision of adequate food preparation facilities to enable staff to maintain a high standard of food hygiene. Consultation at an early stage could ensure satisfactory premises at the outset and help to prevent possible costly alterations at a later date.

With the rapid change in the character of the traditional British "pub" by the extension of catering and entertainment, I feel that legislation should be introduced to bring these premises in line with licensed clubs, whereby the Licensing Justices would not consider renewal of a licence without a report from the local authority, made by the Public Health Inspector, on the suitability of the premises.

The publicity campaign, launched in 1970, to dissuade the public from smoking and taking dogs into food shops, continued during 1971, and more requests were received from food retailers for the display cards. The majority of retailers have reported that these practices have been considerably reduced and that they have noted a continued decline in the number of persons smoking or taking dogs into their shops.





## F O O D     H Y G I E N E

In the course of the year, inspections were made of the school kitchens and contraventions of the Food Hygiene (General) Regulations were found in all of them. The siting of equipment in the more recently constructed school kitchens rendered the kitchens dangerous to the employees and insufficient attention had been paid to the ventilation of the premises.

Joint inspections were made by me and representatives of the County Council and in all cases the contraventions were quickly remedied and in two cases, the kitchens re-designed, which led to a safer working environment and easier, more hygienic working areas.

The attention of the Department is often drawn by the public to practices and conditions in connection with the food trade, which they feel should not exist. Co-operation between the public and Officers of the Council is essential and eases the burden on the Inspector, enabling him to direct his food hygiene programme to those parts of the district most in need, and brings matters to his notice, which might not be apparent during normal routine inspections.



# F O O D     H Y G I E N E

## SAMPLING

The Urban District Council is not a Food and Drugs Authority and formal sampling is carried out by the Weights and Measures Inspectorate of the Buckinghamshire County Council.

During 1971 samples of ice cream were taken for bacteriological examination from mobile ice cream vans, catering premises and other retail outlets.

Results of samples were:

	MOBILES				PREMISES			
Grade	I	II	III	IV	I	II	III	IV
Soft Ice Cream	3	2	1	1				
Other Ice Cream	1	1			11	3	3	5

Samples graded in Grades I and II indicate a satisfactory standard of hygiene, but samples in Grades III and IV indicate a breakdown in hygiene and service. The premises which received Grades III and IV were inspected and a stringent investigation carried out into the methods of storage and service of the commodity. In all cases the breakdown occurred in the service of the ice cream owing to staff not taking adequate precautions in the sterilisation and cleansing of utensils used for service. In all cases advice was given, resulting in further samples producing a Grade I or II result.







F O O D   H Y G I E N E

SAMPLING

Bacteriological samples of other foods were also taken as follows:

SAMPLE	NO. TAKEN	NO. UNSATISFACTORY
Sausages	3	Nil
Meat Pies	4	Nil
Sliced Meats	5	1
Fresh Cream	14	2
Synthetic Cream	7	Nil

The unsatisfactory samples of fresh cream were contained in cakes. All cases were caused by insufficient attention being paid by the food handlers to personal hygiene. Advice and instruction were given to all staff employed in the premises and the dangers of food poisoning explained, resulting in satisfactory results thereafter.



## F A C T O R I E S

Routine inspections were carried out to factories during 1971. Informal action was sufficient to deal with any matters arising out of these inspections. Contravention in matters relating to safety, etc., which are under the jurisdiction of Her Majesty's Factory Inspectorate were referred to the District Factory Inspector for his attention. The prescribed particulars on the administration of the Factories Acts are contained in the Appendices to this Report.





## R E F U S E   C O L L E C T I O N   A N D   D I S P O S A L

In spite of the rapidly increasing number of properties in the town, it has been possible to maintain a weekly collection of household and trade refuse without increasing the number of men employed. This absorption of additional areas would not have been possible if the paper sack system of collection had not been in use throughout the area.

The incentive bonus scheme continued to be operated and few complaints were received regarding the service.

The cost of the service continues to rise with the increased pay awards to the men and the increasing rise in paper prices. During the year, I negotiated a contract for the supply of sacks for a three-year period at a very competitive price and hope that this will help to stabilise the cost to the ratepayer of this essential service.

Special collections of bulky refuse of such items as beds, refrigerators and unwanted furniture increased considerably, an average of thirty free collections per week being made. These collections were made in addition to the two bulk containers situated at Fieldhouse Lane for residents to dispose of unwanted articles. These containers required emptying at least three times a week throughout the year. In spite of both of these free services, and a publicity campaign, I am concerned about the non-co-operation of the public in general, there being considerable dumping, both around the containers and on a number of open sites in the district,



## REFUSE COLLECTION AND DISPOSAL

resulting in additional burdens being placed on the Council's staff in added work and on the rate payers for the cost of keeping these areas reasonably free of refuse. In my opinion, there is no excuse for any member of the public to dump indiscriminately unwanted articles on the nearest piece of open land and risk facing heavy penalties in the Courts.

The towns refuse was tipped throughout the year at a commercial tip at Westhorpe Park and a further contract has been negotiated for tipping rights in 1972.





## R O D E N T   C O N T R O L

The table contained in the Appendices to this Report shows the degree of rodent infestation in the area and details of number of treatments carried out. The bulk of the work involving over 2,000 visits was carried out by the Rodent Operative, Mr. H. C. Eyres. Treatment against mice was again carried out using an acute poison as the anti-coagulant baits have been proving ineffective. No evidence was found of warfarin-resistant rats.

The sewerage system was test baited in April and October and I am pleased to report that on both occasions no evidence of rodent infestation was found.

Permanent baiting points have been maintained at the Fieldhouse Lane sewage works and regular inspections have been carried out by me in conjunction with the Ministry of Agriculture, Fisheries and Food. These inspections showed only slight infestation.

Pests dealt with during the year including wasps, flies, mosquitoes, ants, fleas, bed bugs, feral pigeons, squirrels and moles.

At the beginning of 1971 many complaints were received regarding nuisance from feral pigeons in the area. It was estimated that there were approximately 50 pigeons within the area of Holy Trinity Church and between 75 and 100 within the area of the Crown Hotel and substantial numbers in West Street and at All Saints Parish Church.



## R O D E N T   C O N T R O L

The presence of pigeons can give rise to severe structural damage owing to nests, droppings, etc. blocking guttering and downpipes obstructing the free flow of rainwater, causing damp walls and encouraging dry rot.

Large urban populations of feral pigeons also create a health hazard, as evidence shows that droppings can be infected with Salmonella organisms which can produce Salmonellosis in human beings. It has also been estimated that as much as 30 - 75% of a pigeon flock may be infected with Psittacosis (Ornithosis), which is a disease similar to virus pneumonia and can be transmitted to man through infected droppings. There has been a number of cases of pigeon ornithosis in man in the country and it is possible that this disease is more common than is suspected.

Treatment was carried out early in 1971 using a narcotic, but with little success, in spite of extensive baiting and pre-baiting. This method was abandoned in March and a trap constructed, which was sited at various points in the town. This proved very successful and by the end of 1971, the total pigeon population had been reduced by over 150 birds.







P E T R O L E U M   A C T S

No new petroleum licences were issued during 1971, but one licence was discontinued. Four existing installations were tested and found to be satisfactory and, where the licence was discontinued, the storage tanks were rendered safe under my supervision.



## N O I S E

1971, as in previous years, produced increasing complaints regarding noise. Noise must be regarded as a form of environmental pollution, which should be prevented or at least reduced to a level which is acceptable and does not interfere with the individual's right to enjoy his home and environment. With the establishment of new factories and workshops, considerable effort is being directed to ensure that machinery, which is to be installed, will not cause a nuisance and that any process likely to give rise to complaint is contained in an area where the sound insulation is sufficient to reduce the noise level to acceptable proportions.

During the year I have visited a number of premises to assess the possible nuisance which would be caused by the installation of plant within factories and workshops and have been able to advise prospective occupiers of premises in the best methods of installing and insulating plant and buildings.

Among the more frequent causes of complaint are road breaking equipment, fire alarms, launderette extraction equipment, machinery noise. . . Close co-operation with users of road breaking equipment has resulted in some progress in noise suppression, but the provisions of the Noise Abatement Act exclude the public utilities and difficulty has been experienced in persuading these utilities to use suppression equipment. In my opinion, it is essential that all the utilities should have to comply with the existing law in the same way as a private contractor, as in my experience, the road breakers used by the





## N O I S E

public utilities are no quieter than those of the civil engineering contractor.

Concern was expressed during the year regarding the increase in air traffic over the town. Investigation found that light aircraft from Wycombe Air Park, for reasons of safety, were required to fly at above 1,500 ft. over populated areas, but that it was unusual for light aircraft to fly over Marlow, as it comes within the London Control Zone. When the wind is in a northerly direction, aircraft use a north-to-south landing strip which necessitates flying over Marlow Bottom, but at a height above 1,000 ft.

At Heathrow, aircraft take off to the west whenever possible so as to minimise heavy noise over London, which lies to the east. This is operated in all westerly winds and in easterly conditions up to five knots. The only exception is in strong crosswinds, when a transverse runway is used. In general, a policy of spreading aircraft to reduce the load as much as possible is preferred to concentrating it into narrow channels.

There is a departure route two miles to the east of Marlow and pilots are allowed some margin of navigational tolerance dependant on wind conditions. There is an inbound and outbound easterly traffic flow over Slough, which possibly could affect Marlow when aircraft are landing west to east, which is again dependant on wind conditions, but aircraft should be above 2,000 ft. There are two northerly holding points, one at Bovingdon, south-east of Berkhamstead, and one at Ongar in Essex. The Bovingdon holding area could



## N O I S E

affect the amount of aircraft over the town when the air traffic was particularly heavy.

Over the year it is possible that 30% of traffic using the departure route east of Marlow could sweep over the town, but there is no set pattern for time of year and would vary in its duration from a week to possibly only two aircraft per day.

Limited monitoring of aircraft was carried out and, in my opinion, the number of aircraft and noise levels were not excessive - however, the ever-increasing air traffic necessitates a close watch being kept by all concerned on the possible nuisance of noise from aircraft.







## A T M O S P H E R I C     P O L L U T I O N

Complaints continued to be received from all areas regarding pollution from smoke, vehicle fumes causing deterioration of external paintwork, soiling of washing and rapid dirtying of curtains, etc. The greatest cause of atmospheric pollution in the district is caused by domestic chimneys, especially in the older areas of the town, and where improvements are being carried out to older properties, owners are being encouraged to convert to a form of smokeless heating. Increasing publicity is being given by press, radio and television to environmental pollution and the public are becoming more aware of the dangers and damage that this form of pollution can bring and are demanding, quite properly, a high standard. Consideration must be given in the near future to the introduction of a phased programme of smoke control; the first step possibly being the conversion of the older Council housing to a smokeless form of heating, which should be started in the near future. Difficulty has been experienced in the area in the supply of adequate supplies of solid smokeless fuel.

Pollution by dust and sulphur dioxide, however, is mainly from industrial sources and, although grit and dust may not be a direct hazard to health, there is no doubt of its deleterious effect on the environment. Close observations were kept on all the industrial furnaces in the area during the year and dust and grit samples and measurements taken where necessary. Advice was given to one industrial user and modifications carried out to the boiler to prevent the emission of black smoke.





## H O U S I N G

During the past year the Department of the Environment have carried out intensive publicity campaigns for the improvement of older properties, and this coupled with local publicity has greatly increased the interest shown by both owners and tenants to maintain and improve some of the previously neglected properties in the area.

Section I of the Housing Act 1969 outlines the purpose for which grants may be payable for individual properties:

- a) the provision of dwellings by the conversion of houses or other buildings;
- b) the improvement of dwellings;
- c) the improvement of houses in multiple occupation by the provision of standard amenities.

The Urban District does not, fortunately, contain a large number of houses, which may be classed as being "in multiple occupation", as do many of the larger urban areas, and overcrowding and lack of facilities are not serious problems in this type of property.

Section 28 further encourages owners to co-operate with the improvement of properties by introducing a flexible system of grant aid, grants now being available for more than the provision of basic amenities, such as baths, internal W.Cs. and hot and cold water supplies, but also aid to prevent properties sliding down into disrepair by providing grant support for repairs and replacements incidental to, or needed to make the improvements





## H O U S I N G

fully effective, the only limitation to the amount of repair being that it must not exceed 50% of the total improvement and repair cost.

The Act also provides incentives to landlords by giving them the opportunity to obtain fair rents on completion of the improvement work.

The Act has given virtually complete freedom for local authorities to decide what constitutes an improvement to a property and does not restrict the local Authorities exercising their discretion; its aim is to enable the widest possible freedom to be used in giving grants to meet the needs of given areas.

Difficulty was experienced in defining the rights of owners or developers in determining grants for conversions, the Act giving a maximum of £1,000 per dwelling provided. It was felt rightly or wrongly by the Council in one case, that they could not exercise their discretion to the full in relation to a conversion from a single dwelling to five separate units, a grant of 50% of the maximum being paid.

The number of improvement grants considered during 1970 was 43 and in 1971 the number had risen slightly to in excess of fifty. When one considers that in the years preceeding the 1969 Act it was unusual for the Council to consider more than a dozen per year considerable progress has been made in rehabilitating the older property, which is usually the only reasonably inexpensive accommodation available for young married couples to enter the housing field.





## H O U S I N G

Fuller details of improvement grants made are contained in the Appendices to this Report.

Public Enquiries were held during the year to consider the Clearance Area (Compulsory Purchase) Orders in relation to seven houses in Little Marlow Road and eight houses in South Place. The Secretary of State confirmed the Little Marlow Road area but refused to confirm the South Place area.

The tenants and owner-occupiers are being re-housed from the Little Marlow Road area and the Council are continuing to negotiate the purchase of the land.

The refusal of the Secretary of State for the Environment to confirm the South Place Clearance Area caused a considerable set-back in plans for the adjoining South Place-Station Road General Improvement Area. Without the land that would have become available, it would appear practically impossible to improve the environment of the area as a whole to the extent it was hoped. Plans had been prepared to use part of the land as an open space and negotiations started to provide rear accesses to the houses in Station Road and South Place, which would have enabled the owners to install off-street parking and thus relieve congestion in both Station Road and the extremely narrow South Place. It would appear that the only way left open to improve comprehensively the area as a whole would be for the Council to





## H O U S I N G

purchase other houses within the area. The response by owners of houses not originally affected by the Clearance Area to improve their property has been encouraging, seven improvement grants being approved for a total value of works in excess of £10,500 and advice has been given in respect of eight more properties for future renovation and improvement.

The survey of older areas of the town continued during 1971 and a number of unfit houses were reported. It was found that in these areas a third of the households lacked a proper bath and internal W.C. It must continue to be the aim of all concerned to ensure that every household has a bathroom, hot and cold water supplies and internal W.C. accommodation - it is not reasonable to expect people in the 1970's to endure the conditions of the early 1900's.

An old age pensioner, who was a controlled tenant of an older property, suffered a degree of harassment at the early part of the year. The owners alleged that a large amount of money had been spent on improvements to the property and proposed to double the rent illegally. When, on the advice of the Rent Officer and myself, she refused to pay the additional rent, the owners harassed the tenant in an effort to gain possession of the property. After interviewing the owners and warning them of impending prosecution and advising them of the penalties on conviction the harassment ceased.



OFFICES, SHOPS AND RAILWAY PREMISES ACT 1963

There were twenty-two new registrations under the provisions of the Act during 1971, details of which are contained in the Appendices to the Report. It will be seen from these figures that the numbers of persons employed in the town increased by 216 over 1970, 100 of which were caused by the increased office accommodation in the area.

There were no accidents notified during the year and it would appear that many employers are not aware of their responsibility to notify the local authority of an accident that involves the employees absence from work. Efforts were made during the year to ensure that all employers and employees recognised their responsibilities to ensure that all accidents are notified to assist the Public Health staff in maintaining a safe working environment.





## I N F E C T I O U S     D I S E A S E

Twenty-seven students and staff, out of a total of forty-one in residence at Sir William Borlase's School boarding house at Sentry Hill, were affected with severe vomiting and diarrhoea after eating a meal of pork luncheon meat toad. Faecal specimens were taken from the affected persons and samples of food sent to the Public Health Laboratory for bacteriological examination.

The laboratory examination found that no member of the salmonella, enteric, dysentery or food poisoning groups were isolated and the faecal specimens were found to be negative. Intensive investigations of the patients and the methods used in preparation of food failed to find the cause of the illness.

As a result of the Cholera outbreak in Spain in September 1971, it was necessary to advise and keep under surveillance twenty people who had returned to this Country from the affected area.

It was also necessary to keep under surveillance ten persons who had returned from areas where smallpox was endemic, who were not in possession of a valid vaccination certificate.





## S C H O O L   S W I M M I N G   P O O L S

Bacteriological samples were taken at regular intervals from the three school swimming pools during the season. All pools maintained a high standard through the year. The samples were taken on behalf of the Buckinghamshire County Council Medical Officer.

## P U B L I C   H E A L T H   A C T S

All complaints received during the year have been investigated and, when coming within the scope of the Public Health Acts, or other legislation administered by the Department, have been appropriately dealt with by the Council's Public Health Inspectors, whose journals and records have been completed accordingly.



# S U M M A R Y   O F   I N S P E C T I O N S

## Nature of Visit

## No. of Visits

### GENERAL SANITATION

Drainage .....	183
Petroleum Installations .....	42
Refuse Collection .....	518
Refuse Disposal .....	27
Sewage Disposal Works .....	11
Building Regulation Sites .....	72
Pest Control      (i)    Rats and Mice .....	287
(ii)    Insect Pests .....	60
Paddling Pool and River .....	3
Moveable Dwellings .....	15
Places of Entertainment .....	11
Factories .....	45
Atmospheric Pollution .....	80
Public Conveniences .....	37
Miscellaneous Public Health Visits .....	109
Filthy and Verminous Premises .....	7
Disinfection .....	7
Caravans.....	14

### H O U S I N G

	<u>No. of Houses Inspected</u>	<u>No of Visits</u>
Public Health Act 1936 .....	71	224
Housing Act 1957 .....	100	202
Council House Inspections .....		40
Rent Act 1957 .....		3





OFFICES, SHOPS & RAILWAY PREMISES ACT 1963

a) REGISTRATION & GENERAL INSPECTIONS

CLASS OF PREMISES	NUMBER OF PREMISES REGISTERED DURING YEAR	NUMBER OF REGISTERED PREMISES AT END OF YEAR	NUMBER OF REGISTERED PREMISES RECEIVING A GENERAL INSPECTION DURING YEAR
Offices	10	56	56
Retail Shops	9	113	113
Wholesale Shops and Warehouses	1	3	3
Catering Establish- ments open to Public, Canteens	2	25	25
Fuel Storage Depots	-	1	1
TOTALS	22	198	198
Total Number of Visits of all kinds by Inspectors to Registered Premises under the Act.....			245

IN THIS SCHEDULE -

"General Inspection" means any inspection of premises to which the Act applies which is undertaken for the purpose of ascertaining whether all the relevant provisions of the Act and instruments thereunder are complied with as respects those premises; and "Registered Premises" means any premises in respect of which a Notice under Section 49 of the Act has been received by a local authority or by the Greater London Council and the expression "Premises Registered" shall be construed accordingly.





b)

ANALYSIS OF CONTRAVENTIONS

Section	Number of Contraventions Found		Section	Number of Contraventions Found	
4	Cleanliness	15	13	Sitting Facilities	Nil
5	Overcrowding	1	14	Seats (Sedentary Workers)	1
6	Temperature	7	15	Eating Facilities	3
7	Ventilation	1	16	Floors, Passages and Stairs	3
8	Lighting	4	17	Fencing, Exposed Parts Machinery	2
9	Sanitary Conveniences	17	18	Protection of Young Persons from Dangerous Machinery	5
10	Washing Facilities	15	19	Training of Young Persons Working at Dangerous Machinery	Nil
11	Supply of Drinking Water	2	23	Prohibition of Heavy Work	1
12	Clothing Accommodation	7	24	First Aid	19
				Other Matters	Nil
				TOTAL	103



c)

ANALYSIS BY WORKPLACE OF PERSONS EMPLOYED IN REGISTERED PREMISESAT END OF YEAR

<u>CLASS OF WORKPLACE</u>		<u>NO. OF PERSONS EMPLOYED</u>
OFFICES		346
RETAIL SHOPS		483
WHOLESALE SHOPS, WAREHOUSES		20
CATERING ESTABLISHMENTS OPEN TO PUBLIC		105
CANTEENS		10
FUEL STORAGE DEPOTS		8
<u>TOTAL</u>		972
<u>TOTAL MALES</u>		376
<u>TOTAL FEMALES</u>		596





H O U S I N G   A C T   1 9 5 7

The table below gives details of further action under the Housing Act during 1970. The figures in Section 6 and 7 relate to individual unfit houses.

ARTICLE 31.      HOUSING CONSOLIDATED REGULATIONS 1925

1.	The number of houses which on inspection were considered to be unfit for human habitation	14
2.	The number of houses the defects in which were remedied in consequence of informal action by the local authority or their Officer	21
3.	The number of representations made to the local authority with a view to:-	
	(a) the serving of Notices requiring the execution of the works	7
	(b) the making of Demolition or Closing Orders	Nil
4.	The number of Notices served requiring the execution of works	7
5.	The number of houses which were rendered fit after service of formal Notices	2
6.	The number of Demolition or Closing Orders made	Nil
7.	The number of houses in respect of which an Undertaking was accepted under Sub-Section (4) of Section 16 of the Housing Act 1957	5
8.	The number of houses demolished	Nil





H O U S I N G   A C T   1 9 6 9

I M P R O V E M E N T S   G R A N T S

No. of Applications Received..... 44

No. of Applications Approved..... 40

Total Cost of Works.....£43,833

Total Grant.....£18,513

Standard Grants

No. of Applications Received..... 6

Total Grant.....£540.19



S U M M A R Y     O F     N O T I C E S     S E R V E D

(1) <u>INFORMAL NOTICES</u>	<u>SERVED</u>	<u>COMPLIED</u>	<u>NOT COMPLIED</u>	<u>IN PROGRESS</u>
Public Health Act 1936	7	7	Nil	Nil
Food & Drugs Act 1955 Food Hygiene (General) Regulations 1970	51	41	7	3
Offices, Shops & Railway Premises Act 1963	39	15	12	12
Prevention of Damage by Pests Act 1949	1	1	Nil	Nil
Factories Acts	7	7	Nil	Nil
Slaughterhouse Hygiene Regulations	1	1	Nil	Nil

(2) FORMAL NOTICES

Public Health Act 1936				
Sec. 93	Nil	Nil	Nil	Nil
39	Nil	Nil	Nil	Nil
45	Nil	Nil	Nil	Nil
Housing Act 1957	7	2	2	3
Rent Act 1957	Nil	Nil	Nil	Nil





FOOD HYGIENE (GENERAL) REGULATIONS 1970

TYPE OF PREMISES	NO. IN DISTRICT	NO. PREMISES COMPLY REG. 16	NO. PREMISES COMPLY REG. 19	NO. OF VETS
Slaughterhouse	1	1	1	755
Butcher Shops	11	11	11	87
Catering Estab.	21	19	21	83
Ice Cream Premises	22	-	-	37
Bakehouses	2	2	2	25
Milk Distributor	Nil	-	-	Nil
Licensed	20	20	20	149
Grocers & General Stores	24	24	24	101
Fishmongers & Poulterers	3	3	3	14
Greengrocers & Fruiterers	10	10	10	29
Bakers	4	4	4	43
Food Vendors, Incl. Confectioners, Off-Licenc. etc.	32	32	13	72





FOOD HYGIENE (GENERAL) REGULATIONS 1970

N O T E S

SECTION 16

REQUIRES PROVISION OF:

- (a) Wash hand basin for use by persons engaged in handling of food;
- (b) Hot and cold water or water at a suitably controlled temperature;
- (c) Soap or suitable detergent, nail brushes, clean towels or other suitable drying facilities.

SECTION 19

REQUIRES PROVISION OF:

- (a) Facilities for washing food and equipment.



A N N U A L   R E P O R T   O N   R A T S   A N D   M I C E

P R E V E N T I O N   O F   D A M A G E   B Y   P E S T S   A C T   1 9 4 9

Y E A R   E N D E D   3 1 S T   D E C E M B E R ,   1 9 7 1

P R O P E R T I E S   O T H E R   T H A N   S E W E R S

	<u>Non-Agricultural Property</u>	<u>Agricultural Property</u>
1. Number of Properties in District	4563	6
2. a) Total Number of Properties (including nearby Premises) Inspected following Notification	137	2
b) Number Infested by:		
(i) Rats	88	2
(ii) Mice	49	2
3. a) Total Number of Properties Inspected for Rat s and/or Mice for Reasons other than Notification	27	1
b) Number Infested by		
(i) Rats	3	Nil
(ii) Mice	2	Nil

I N   A D D I T I O N   -   T H E   F O L L O W I N G   P R E M I S E S   W E R E   V I S I T E D   I N   R E S P E C T   O F :

a) Wasps Nests .....	121
b) Bees Nests .....	10
c) Ants Nests .....	1
d) Cockroaches .....	1
f) Flies .....	1





N O I S E

1. TOTAL NUMBER OF COMPLAINTS RECEIVED.....43
2. TOTAL NUMBER INVESTIGATED.....43

NOISE ABATEMENT ACT 1960

SECTION 1

3. NUMBER OF NUISANCES  
CONFIRMED
4. NUMBER OF NUISANCES  
REMEDIED INFORMALLY
5. NUMBER OF ABATEMENT  
NOTICES UNDER SECTION 1
6. NUMBER OF NUISANCE ORDERS  
UNDER SECTION 1

INDUSTRIAL	COMMERCIAL	DOMESTIC	TOTAL
4	1	1	6
4	1	1	6
Nil	Nil	Nil	Nil
Nil	Nil	Nil	Nil

NOISE ABATEMENT ACT 1960

SECTION 2

7. NUMBER OF COMPLAINTS ..... 6
8. NUMBER REMEDIED INFORMALLY ..... 6
9. NUMBER OF PROSECUTIONS UNDER SEC. 2 ..... Nil
10. NUMBER OF CONVICTIONS UNDER SEC. 2 ..... Nil





PREScribed PARTICULARS ON THE ADMINISTRATION OF THE FACTORIES ACT 1961

PART 1 OF THE ACT

1. INSPECTIONS FOR THE PURPOSE OF PROVISIONS AS TO HEALTH  
(Including Inspections made by Public Health Inspectors)

PREMISES	NO. ON REGISTER (2)	NUMBER OF		
		INSPECTIONS (3)	WRITTEN NOTICES (4)	OCCUPIERS PROSECUTED (5)
(i) Factories in which Sections 1,2,3,4 & 6 are to be enforced by L.A.	1	Nil	Nil	Nil
(ii) Factories not includ- ed in (i) in which Section 7 is enforced by L.A.	68	39	8	Nil
(iii) Other premises in which Section 7 is enforced by the L.A. (excluding out- workers premises)	12	6	Nil	Nil
TOTAL	81	45	8	Nil





# F A C T O R I E S      A C T      1 9 3 7

## PART 2 OF THE ACT

PARTICULARS (1)	NUMBER OF CASES IN WHICH DEFECTS WERE FOUND				NUMBER OF CASES IN WHICH PROSECUTIONS WERE INSTITUTED (6)
	FOUND (2)	REMEDIED (3)	REFERRED TO H.M. INSPECTOR (4)	BY H.M. INSPECTOR (5)	
ent of Cleanliness (S.1)	-	-	-	-	-
vercrowding (S.2)	-	-	-	-	-
irreasonable Temperature (S.3)	-	-	-	-	-
nadequate Ventilation (S.4)	-	-	-	-	-
neffective Drainage of Floors (S.6)	-	-	-	-	-
anitary Conveniences (S.7)					
a) Insufficient	-	-	-	-	-
b) Unsuitable or Defective	8	8	-	3	-
c) Not Separate for Sexes	-	-	-	-	-
ther Offences against the Act (Not including offences relating to Outwork)	-	-	-	-	-
TOTAL	8	8	-	3	-

## PART VIII OF THE ACT      -      OUTWORK      (SECTIONS 133 & 143)

### Nature of Work

Wearing apparel making, etc.

No. of Outworks in August List.....3

(required by Sec. 153 (1) (1))





R A I N F A L L

TOTAL RAINFALL COMPARISONS BETWEEN 1970 AND 1971

	<u>1970</u>		<u>1971</u>	
	<u>Ins.</u>	<u>Total Ins.</u>	<u>Ins.</u>	<u>Total Ins.</u>
JANUARY	3.295	3.295	2.865	2.865
FEBRUARY	1.64	4.936	0.845	3.71
MARCH	1.845	6.78	2.02	5.73
APRIL	2.33	9.11	2.00	7.73
MAY	1.005	10.115	2.18	9.91
JUNE	0.865	10.98	2.755	12.665
JULY	2.345	13.325	0.73	13.395
AUGUST	2.18	15.505	2.71	16.105
SEPTEMBER	1.815	17.32	0.44	16.149
OCTOBER	0.505	18.825	2.40	18.549
NOVEMBER	5.59	23.415	2.55	21.099
DECEMBER	1.43	24.845	1.39	22.489







